

About Us

DONATE SAFE FOOD. REDUCE WASTE. TAKE OUT HUNGER.

The Harris County Public Health Take Out Hunger program provides food safety resources to support your establishment to donate food to pantries and community kitchens in Harris County. We are leading the way to comprehensive food recovery to prevent food from ever becoming waste.

IT BENEFITS YOUR BUSINESS!

Tax Deductions

Claim a General or Enhanced Tax Deduction for food donated. Deduction based on the basis cost or the fair market value of food donated.

Better Planning

By reporting on food donations, your establishment will have a better idea of what foods are produced or ordered in excess and can modify its processes. This can help you identify and control waste.

Getting Recognition

Food donations are good all-around because everyone benefits, and it keeps good food from reaching the landfill. Let others know you are part of Take Out Hunger.

Practice Food Safety and Preventing Foodborne Illness

food preparation and handling process needs to follow food establishment regulations.

For more food safety resources,
visit www.hcphtx.org

THANK YOU FOR HELPING US TAKE OUT HUNGER!

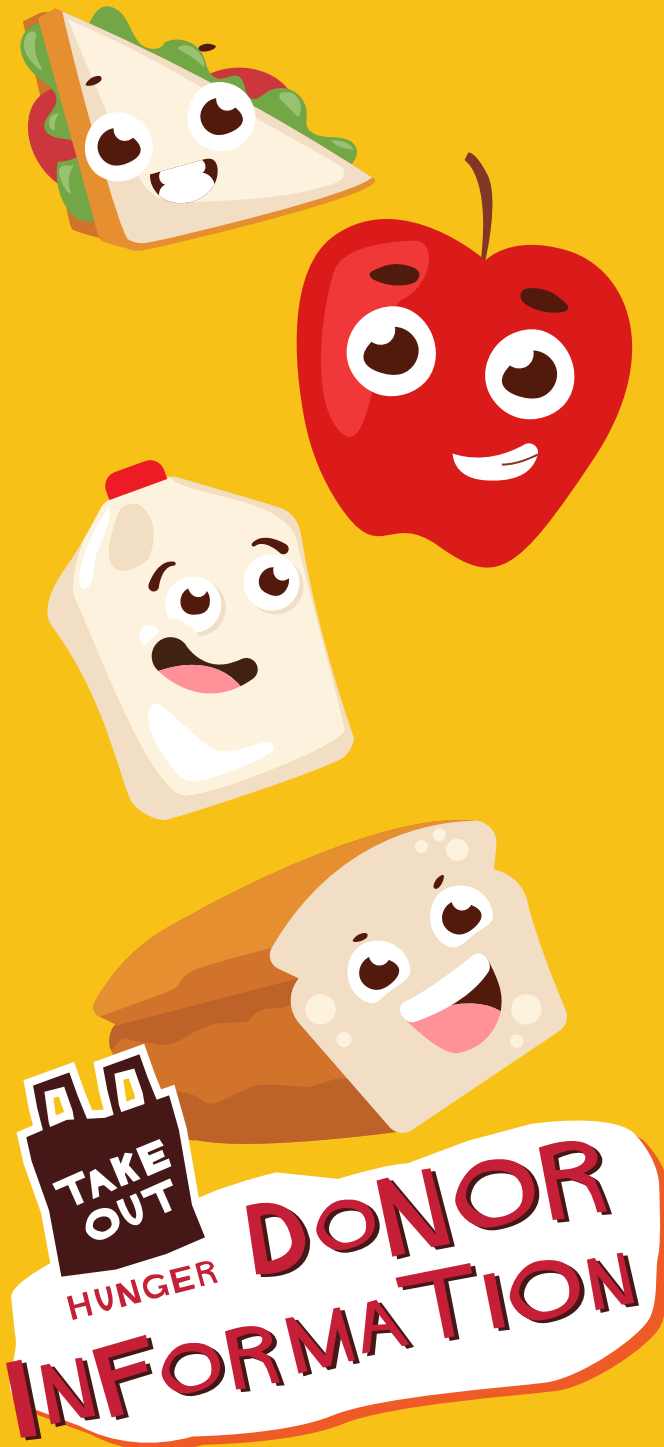
Telephone: 713.274.6360
ENVIRONMENTAL PUBLIC HEALTH
www.takeouthungerhc.org

READY TO DONATE?

Let's sign you up!

Contact us at Donations@phs.hctx.net
Provide basic contact information and fill out a participation form.

WE WILL GET YOU
INTO A NETWORK
OF FOOD DONORS
AND RECIPIENTS
TO COORDINATE PICKUPS AND
DELIVERIES.



This program is powered by
Harris County Public Health's Public Health Innovations Lab.

✓ What Can You Donate?

Unopened, commercially packaged food

Prepared, unserved food

Whole fruits and vegetables

Cold food held at 41 °F or below

Hot food held at 135°F or above

Freezer foods that are properly frozen

Properly cooked and cooled food

✗ Do Not Donate

Spoiled food

Out-of-Temperature food

Severely dented cans

Damaged or distressed food items

Prepared food over 6 days old

Unlabeled food

Food that has been previously served

(e.g. from self-service buffet)

Food prepared at home

PACKAGING

1 PORTIONS

Separate food into portions to feed 3-4 people.

Use zip lock bags or to-go containers.

2 PACK PORTIONS

Place portioned food into containers for delivery and pick up.

Use durable containers such as boxes.

3 PACK UN-PORTIONED FOOD

Place food in covered or sealed container.

Use large food-grade bags or tin trays.

LABELING

Add labels to both the individual portions of foods and all packaged donations.

Use sticker labels or securely taped paper label.

Labeling Requirements:

1 NAME OR DESCRIPTION OF THE FOOD

2 SOURCE OF FOOD

3 DATE OF PREPARATION

*The Texas Food Establishment Rules (TFER) requires these three items labeled on all donated foods.

Label Any Major Allergens

DAIRY

EGGS

WHEAT

SOY

PEANUTS

FISH

TREE NUTS

SHELLFISH

DONATING FACTORY PACKAGED FOODS (NON-PERISHABLES)
INCLUDE ALL "BEST IF USED BY/BEFORE", "USE BY", "SELL BY" LABELS ON THE FOOD.

*Except for infant formula: foods not exhibiting signs of spoilage should be wholesome and may be sold, purchased, donated and consumed beyond the labeled "Best if Used By" date.

REPORTING

Use the Food Donations Delivery Tracking Sheet to record pounds and temperatures of food at the time of donation.

www.takeouthungerhc.org